

P112 0029  
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Paper No.: \_\_\_\_\_



**IN THE UNITED STATES PATENT & TRADEMARK OFFICE**

Inventor: PERRY LIDSTER, et al.  
Title: PROCESS FOR THE PRESERVATION OF FRESH  
QUALITY ATTRIBUTES OF PEELED,  
WHOLE AND PEELED, CUT KIWIFRUIT  
Filed: Herewith  
Date: 7 November 2001

To: Commissioner for Patents  
Washington, D.C. 20231

Dear Sir:

**LIST OF PATENTS AND PUBLICATIONS FOR  
APPLICANT'S INFORMATION DISCLOSURE STATEMENT  
[Form PTO-1449 (Modified)]**

**United States Patent Documents**





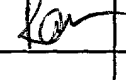
| Examiner | ID | Patent No. | Issue Date | Inventor(s) | Class | Sub-Class | Filing Date |
|----------|----|------------|------------|-------------|-------|-----------|-------------|
|          | AA |            |            |             |       |           |             |
|          | AB |            |            |             |       |           |             |
|          | AC |            |            |             |       |           |             |
|          | AD |            |            |             |       |           |             |
|          | AE |            |            |             |       |           |             |
|          | AF |            |            |             |       |           |             |
|          | AG |            |            |             |       |           |             |
|          | AH |            |            |             |       |           |             |
|          | AI |            |            |             |       |           |             |
|          | AJ |            |            |             |       |           |             |
|          | AK |            |            |             |       |           |             |

**Foreign Patent Documents**

| Examiner | ID | Publn. No. | Publn. Date | Country/Inventor | Class | Sub-Class | Translation? |
|----------|----|------------|-------------|------------------|-------|-----------|--------------|
|          | BA |            |             |                  |       |           |              |
|          | BB |            |             |                  |       |           |              |
|          | BC |            |             |                  |       |           |              |
|          | BD |            |             |                  |       |           |              |

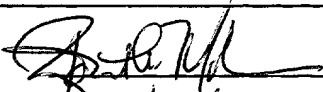
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|  | BE |  |  |  |  |  |  |
|  | BF |  |  |  |  |  |  |
|  | BG |  |  |  |  |  |  |
|  | BH |  |  |  |  |  |  |
|  | BI |  |  |  |  |  |  |
|  | BJ |  |  |  |  |  |  |
|  | BK |  |  |  |  |  |  |

### Other Art

| Examiner  | ID | Author, Title, Date, Pertinent Pages, etc.   |
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|    | CB | R.E. O'Connor-Shaw, et al., Shelf Life of Minimally Processed Honeydew, Kiwifruit, Papaya, Pineapple and Cantaloupe, <i>J. Food Science</i> , 59, 1202-1205, 1994      |
|    | CC | P. Varoquaux, et al., Change in Firmness of Kiwifruit after Slicing, <i>Science des Aliments</i> 10, 127-139, 1990   |
|    | CD | A.E. Watada, et al., Physiological Activities of Partially Processed Fruits and Vegetables, <i>Food Technology</i> , May 1990, 116-122                                 |
|  | CE | W.D. Powrie, et al., Modified Atmosphere Packaging of Fruits and Vegetables, Ellis Horwood, 1991, 169-245  |
|   | CF |  |
|   | CG |  |
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|   | CI |  |
|   | CJ |  |
|   | CK |  |

Examiner:

Date Considered:

  
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